ALEXANDROULI

Alexandrouli has been cultivated for a long time in Western Georgia: more precisely in the Ambrolauri, Oni and Tsageri districts of the Ratche-Lechkumi province. It is particularly known for the production of Khvantchkara and other such semi-sweet wines, typical of the area. The Alexandrouli vine is grown in the high areas of Ambrolauri and Tsageri districts, giving birth to high quality table wines.

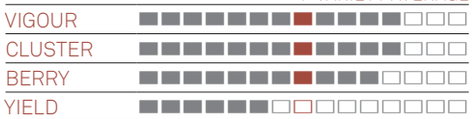
Ampelographic characters: the edge of the young bud is covered in thick hair; it decreases on the surface of the upper side of the young leaf and it is sparser on the lower side. The adult leaf is medium-sized, triangular, five-lobed, or sometimes whole. The upper lateral sinuses are medium and fissured, the lower lateral sinuses are V-shaped and fissured. The leaf has sharp and triangular teeth. The lower side of the leaf is remarkably tomentose. The cluster is of medium-large size, conical, rarely winged, medium-compact and seldom sparse. The berry is medium, cylindrical with a dark-blue colour. The pulp is juicy, slightly crunchy and colourless.
Cultural aptitude: semi-upright growth habit, averagely vigorous.
Training and pruning systems: the training system usually used is the Guyot with one fruit-bearing cane. It can be cultivated up to 800m above sea level.
Bud-burst period: average.
Ripening time: late.
Yield: average.
Susceptibility to diseases and adverse conditions: high susceptibility to downy mildew and low susceptibility to powdery mildew.
Enological potential: Alexandrouli grape with 21-22% of sugar and 8 g/l total acidity is ideal for the production of table wines. With 23% of sugar, it is recommended for the production of semi-sweet Khvantchkara wines.
Clones in propagation: VCR40.
Clones undergoing homologation procedure: VCR302, VCR303.

ALEXANDROULI

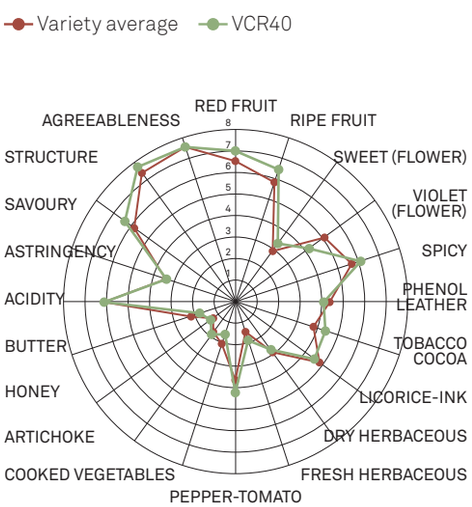
VCR40

Origin: Georgia

▼ VARIETY AVERAGE



SENSORY ANALYSIS



Description: Vigorous biotype with medium-large, cylindrical-pyramidal, elongated cluster, tendentially sparse, with a developed wing. Medium-large, slightly ovoid-shaped berry (not to be confused with the Mujuretuli, whose berry is remarkably ovoidal) with a thick, pruinose skin of intense blue-black colour. Good fertility characteristics, including the ones of the basal buds; limited yield but homogeneous and constant. The wine has a deep ruby-red colour, with intense jam aromas evolving towards a ripe plum flavour, and pleasant spicy notes (thyme, oregano). Evident hints of cocoa are present throughout the bouquet, which is amplified by the high alcohol content, typical of this variety. It is warm, soft and persistent to the palate with decidedly good flavour and balanced acidity. It can be consumed in its youth, in the dry or semi-sweet version, alone or in combination with Mujuretuli with which it is often blended to produce the well-known Khvanchkara wine; it is also suitable for short aging.